

Sunday Roast Menu

Starters & Nibbles

- ❖ **Bowl of Antipasti Olives, Pitta Sticks & Hummus Dip £7.95 Vegan (VEG)**
 - ❖ **Sliced Warm Ciabatta Bread, Extra Virgin Olive Oil £6.95 Vegan**
 - ❖ **Crispy Breaded Whitebait, Tartar Sauce £6.95**
 - ❖ **Salt & Pepper Squid with Tomato, Chilli Jam £7.95**
- ❖ **Stuffed Peppers with Feta Cheese, Rocket Salad, Herbs GF Veg £5.95**
 - ❖ **Halloumi Cheese Fritters, Cucumber Dip £6.95 GF**
 - ❖ **Bowl of Sticky Chicken Wings, Sweet Chilli Sauce £6.95**

Selection of Roast

- ❖ **British Top Rump Beef £22.95 British Pork Loin £20.95 British Turkey £20.95**
 - ❖ **Selection of Three Meats £23.95**

- ❖ **Nut Roast with all the trimmings and Red Onion Jus £18.95 (VEG/VEGAN)**

All meats and Nut roast served with...Roast Potatoes, Yorkshire pudding, Cauliflower Cheese, Sage & Onion Stuffing, Pig in Blanket, Stock Pot Gravy & Oven Roasted Vegetables.

- ❖ **Sides - Roast Potatoes, Vegetables, Cauliflower Cheese, Yorkshire Puddings, Pigs. £3.95 each**

Other Mains

- ❖ **Beef Burger, Cheese & Bacon, Chunky Chips, Crispy Lettuce, Brioche Bun £18.95**
- ❖ **Wild Boar Smoked Bratwurst, Sweet Potato Fries, Mustard Dressing, Crispy Onion GF £18.95**
 - ❖ **Breaded British Scampi, Chunky Chips, Garden Peas & Tartar Sauce £17.95**
 - ❖ **Five Bean Chilli, Jalapeno Jam, Sweet Potato Fries, Rocket Salad GF Vegan £16.95**

Selection of Desserts

- ❖ **Apple, Forest Fruit & Biscoff Crumble, Vanilla Ice Cream £8.50 Vegan**
 - ❖ **Tiramisu Cheesecake, Forest Berries Compote £7.95**
- ❖ **Homemade Chocolate Brownie, Chocolate Sauce, Chocolate Ice Cream £8.50**
- ❖ **Homemade Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream £8.50**
 - ❖ **Salted Caramel Burnt Crème, Eton Mess £7.95 GF**

Ice-Creams & Sorbets (per scoop) £2.95

Vanilla, Chocolate, Strawberry, Salted Caramel & Honeycomb, Vegan Vanilla, Vegan Lemon Sorbet, Vegan Raspberry Sorbet GF

Kids Roast Under 11 years old £11.95 or Kids Chicken Nuggets or Kids Fish Fingers £8.50 each

PLEASE NOTE - DURING BUSY HOURS OUR TEAM MAY TAKE EXTRA TIME TO SERVE YOU.

For Any Allergies and Dietary Requirement Please Speak to a Member of the Team, Our Kitchen Uses Allergenic Ingredients Such As: Celery, Wheat, Flour, Eggs, Fish, Milk, Mustard, Nuts, Sesame Seeds, Soya, Sulphur Dioxide, Lupine All our food is cooked from fresh, and we can cater for any alterations.